



BARSOOM

Cafe + Bar + Kitchen

Budweiser

COCKTAILS

THE CLASSICS **RS.300** PITCHER **RS.1200**

Watermelon Woola
(Vodka | Watermelon)

Pina Colada
(Bacardi | Coconut | Pineapple Juice)

Long Island Ice Tea
(Tequila | Bacardi | Vodka | Gin)

Cosmopolitan
(Vodka | Cranberry)

Bloody Mary
(Vodka | Tomato juice)

Margarita
(Tequila | Triple Sec | Lime)

Mojito
(Bacardi | mint | lime | soda)

WHISKY SOUR RS.350
(Whiskey | lime juice | egg white)

Diaquiri
(Rum | Triple sec | lime)

Caprioska
(Vodka | Orange Chunks | Lime)

INTERGALACTIC TWISTS **RS 500**

Espresso Martini
(Vodka | Espresso | Absinthe)

Barsoomian Negroni
(Gin | Campari | Martini)

Dry Martian Martini
(Gin | Dry vermouth)

STAR WALKER RS 400
(Absolut | Peach | Orange | Star Anise)

Carters Apple
(Absolut | Fresh Apple | Rosemary)

Old Fashioned
(Bourbon | Sugar | Angostura bitters)

Qui Gon Gin
(Gordons | Pineapple | Celery | Star anise)

**WINE SANGRIAS
GLASS/PITCHER RS.450/1950**

Mint Julep
(Whiskey | Mint | Sugar | Soda)



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BAR MENU

BEER

 Hoegaarden	Rs. 375
 Stella Artois	Rs. 350
 Leffe	Rs. 350
 Corona Extra	Rs. 350
Asahi Super Dry	Rs. 350
Peroni Nastro Azzuro	Rs. 300
Heineken	Rs. 250
<i>Budweiser</i>	Rs. 220
Miller High Life	Rs. 220
Bira Draught-Blonde/White	Rs. 220
Kingfisher Ultra	Rs. 220
*Kingfisher premium	Rs. 150
*Fosters Special Brew	Rs. 150

WHISKY

Glenlivet Single Malt 12 yrs	Rs. 450
Chivas Regal 12 yrs	Rs. 350
Johnnie Walker Black Label	Rs. 350
Jameson	Rs. 300
Ballentines	Rs. 300
Jim Beam	Rs. 300
Jack Daniels	Rs. 400
*100 pipers	Rs. 220
*Blenders pride	Rs. 150

VODKA

Grey goose	Rs. 370
Absolut	Rs. 260
Skyy	Rs. 300
*Eristoff	Rs. 150

GIN

Bombay sapphire	Rs. 370
Beefeater / Gordons	Rs. 270
*Domestic	Rs. 150

LIQUEURS

Martini Rosso/Bianco/Dry	Rs. 300
Campari	Rs. 350
Flavoured Liqueurs	Rs. 300
Jagermeister	Rs. 400
Coffee Absinthe	Rs. 400
Ricard Pastis	Rs. 300
Baileys Irish cream	Rs. 300

SHOOTERS

Jaeger bomb	Rs. 445
*Hamikazee	Rs. 150
Tequila Blues	Rs. 200
Spice Rum	Rs. 150

RUM

*Bacardi	Rs. 150
*Old Monk	Rs. 150

TEQUILA

Uiva Mojo	Rs. 200
Camino Silver/ Gold	Rs. 250/270

RED WINE

House Red : Gls/Bottle	Rs. 350/1700
Imported : Gls/ Bottle	Rs. 500/2700

WHITE WINE

House Red : Gls/Bottle	Rs. 350/1700
Imported : Gls/ Bottle	Rs. 500/2700

SPARKLING WINE

Sula Brut	Rs. 2500
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TAPAS

FALAFEL WITH TABBOULEH	240
HUMMUS AND PITA BREAD	220
BRUSCHETTA CAPRESE	240
FILO WRAP STUFFED W RICOTTA & COURGETTES	240
MOZZARELLA CHEESE STICKS	220
POTATO WEDGES/FRENCH FRIES WITH A CHILLI DIP	200
EMPANADAS (Choice of spinach filling or chicken stuffing)	240/270
PIZZETTE (4 mini pizzas with a choice of toppings)	240/260
COLD FUSILLI IN A CELERY PESTO WITH PROSCIUTTO	290
COLD FUSILLI VEGETARIANA	250
BUFFALO STYLE APRICOT CHICKEN WINGS	290
DILLI STYLE CURD CHICKEN WINGS	270
PAN-FRIED LEEKY PRAWNS	320
GRILLED FISH FILLET	290
CRUMB FRIED FISH FINGERS	290
BACON WRAPPED CHICKEN POPS	260
POLLO FORMAGGIO NUGGETS	260

SOUPS →

BROCCOLI - SPINACH AND ROAST ALMOND	220
FRENCH ONION SOUP	245
MUSHROOM - WALNUT	200
LEMON -LENTIL	200
ROAST CHICKEN- FRIED GARLIC CHIPS	250
FISH BROTH	260

SALADS

JABBA THE NUTT (wholegrain brown rice with beans, peppers, broccoli, mushroom and toasted seeds)	290
CAESAR SALAD (choice of vegetarian or chicken with bacon)	240/290
COUS COUS HOTA HAI (vegetable mixed cous cous with a basil - lemon infusion dressing)	270
DECONSTRUCTED NIÇOISE (tuna, eggs, beans, potatoes, lettuce, cherry tomatoes)	290
BOBA FETTA (feta cheese and watermelon on a bed of arugula with black olives)	280
MARTIAN GREEN (the seasons freshest green leaves with sprouts, nuts and seeds.)	270

SANDWICHES

EGG N MAYO (house made mayo, boiled eggs, chives, mustard)	240
ITALIANO (pesto, ricotta, red pepper, eggplant and onion marmalade)	290
SPICY TOFU PANINI (grilled peppers, zucchini, sundried tomato, tofu)	260
BARSOOM BLT (bacon, lettuce, tomato, cheese)	280
MEDITERRANEAN CHICKEN SANDWICH (grilled chicken, sundried tomato, rocket, olives)	290
TUNA MELT (tuna, olives, onion, peppers)	290
HAM SOLO (ham n cheese)	290

MAINS

CHICKEN SCHNITZEL 395
(bread crumbed chicken breast with chips and salad)

HALF A ROAST CHICKEN 470
(half a roast chicken with mash/roast potatoes and beans)

FISH N CHIPS 540
(traditionally fishy and chippy)

LAMB GOULASH WITH RICE OR COUS COUS 440
(tender lamb pices in a stew gravy served with white rice or cous cous)

BARSOOM BEEF STEAK 490
(served with a rosemary red wine sauce and grilled vegetables)

SALMON ON A BED OF COUS COUS 640
(Norwegian salmon in a delicately balanced dill, lemon and orange marinade)

POLENTA WITH MUSHROOMS ON A RATATOUILLE SAUCE BASE 390

THE QUINOA MIX BOWL 540
(a delicious mixture of aubergine, mushrooms, tofu, spinach and roasted pumpkin)

SPINACH AND RICOTTA STUFFED CREPE 370

QUICHE OF THE DAY 390
(quiche of the day served with a luscious green salad)

AUBERGINE PARMIGIANA 390
(the classic parmigiana with smoked cheese and tomato sauce)

BARSOOM BURGERS

THE LAMB BURGER 440

THE BEEF BURGER 460

THE CRISPY CHICKEN BURGER 390

THE FISH BURGER 440

THE TOFU BURGER 370

THE VEGAN BURGER 350

MINI LAMB BURGERS 420
(3 sliders - 3 flavours)

MINI TOFU BURGERS 350
(3 sliders - 3 flavours)

PASTAS

SPAGHETTI POMODORO 290
(house made tomato sauce)

PENNE DELLA CASA 340
(creamy white sauce, mushrooms, chicken, spinach)

SPAGHETTI BOLOGNESE 390
(Lamb mince sauce)

PASTA CARBONARA 340
(cream, eggs, bacon)

PASTA PESTO 290
(fresh homemade basil pesto)

CLASSICO AGLIO OLIO 290
(olive oil, garlic, pepperoncino)

Flipside CREPES

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BRETON STYLE CREPES MADE WITH BUCKWHEAT FLOUR



EGGSEPTIONAL (a choice of ham, chicken or bacon served with cheese and eggs)	280
MILLANAISE (mozzarella, ham, sundried tomato and rocket)	280
THE RED QUEEN (cheese, chicken, sundried tomato and rocket)	270
WHITE CHIPOLLA (bechamel sauce, caramelized onion, mushrooms)	250
EL SPINACHIO (bechamel sauce, spinach, feta cheese)	250
MAKE YOUR OWN (pick any 5 toppings that make you happy)	300

LA NUTELLA (nutella, nutella, nutella)	200
BANANA POWER (banana, nutella)	220
APPLE SCHNAPPLE (diced sautéed apples, caramel sauce)	230
PEANUT MASTER (peanut butter, chocolate sauce)	230
LEMON GANGSTA (lemon juice, sugar or honey)	220
MAKE YOUR OWN (any 5 toppings)	250

THE BARSOOM BREAKFAST

EGGS MADE TO ORDER, BACON, SAUSAGES, BEANS, MASH AND TOAST. COFFEE OR TEA

290



JEDDAK PLATTERS

VEG MEZZE PLATTER (hummus, tzatziki, baba ganoush, pita, falafel, filo wrap, mushrooms)	390
ASSORTED CHEESES (4 different cheese varieties with olives, bread)	800
NON- VEG MEZZE PLATTER (hummus, tzatziki, baba ganoush, chicken wings, grill fish, seared prawns)	530
ASSORTED MEATS PLATTER (cold cuts, olives, bread, olive oil, balsamico)	1200

DESSERT

CREME CARAMEL	160
CHOCOLATE SOUFFLE	180
BANANA CHOCOLATE TART	140
ENGADINA (CAMELIZED WALNUT CAKE)	150
SACHER TORTE (DARK CHOCOLATE AND ALMOND)	150
CHOCOLATE MOUSSE	180
PANNACOTTA	140
TIRAMISU	190

LE LIQUIDS

COFFEE

ESPRESSO	90
AMERICANO	100
CAPPUCCINO	120
CAFFE LATTE	130
MACCHIATO	100
CAFFE MOCHA	150
ICED MOCHA/LATTE	160
AFFOGATTO	140
COGNAC ICE COFFEE	240
IRISH COFFEE	200

AERATED DRINKS & CHILLERS



COKE/DIET COKE/ SPRITE	90
BOTTLED WATER	70
LEMONADE/LEMON SODA	100
MINT LEMONANA	140
ICE TEA	140

JUICES

FRESH ORANGE	220
WATERMELONADE	190
APPLE - CARROT - BEETROOT	220
FRESH PINEAPPLE	190
PAPAYA-CELERY	190

< Check for the seasons specials >



TO TEA OR NOT TO TEA



ENGLISH TEA	90
EARL GREY	110
JAPANESE GREEN TEA	150
GINGER HONEY LEMON	110
MINT OR LEMON TEA	100
FRUIT INFUSIONS/CHAMOMILE	110
SPICY HOT CHOCOLATE	140
JAMAICAN HOT CHOCOLATE	190

SHAKES AND SMOOTHIES

BANANA - MAPLE	180
DARK CHOCOLATE	190
SEASONAL FRUIT SMOOTHIE	220
PEANUT BUTTER - BANANA	180
VANILLA - DATE	190
COOKIE N CREAM	190